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Score Cards for Judging at Fairs

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Score Cards for Judging at Fairs

By S. G. RUBINOW, *Assistant to Director and Chairman Fair Committee**

INTRODUCTION

The development of Fair Work in North Carolina during the past ree years has created a demand on the part of the public for a stand-dized system for judging agricultural products. With the great in-ease in the number of fair patrons has come about a very positive terest in fairs and fair work, particularly in that phase of the work nich is educational. Proper and correct judging, therefore, are vital eps in the educational success and organized permanency of any fair, id this circular has been prepared for the purpose of placing in the nds of every interested person a standard and reliable system for oring agricultural products.

Not only will fair judges find this circular distinctly helpful in their ork, but also those who are preparing to compete and exhibit will find is circular a reference booklet, to be followed with profit. The nearer e entry approaches the ideal of the score card, all things being equal, ie greater the opportunity for its being the best entry.

And then, too, Farm and Home Demonstration Agents who have the sponsible task of preparing and coaching local judges, will, it is be-eved, find this circular very helpful, not only for that purpose, but for ieir correlated work of teaching and demonstrating *quality* in all agri-ilturai products.

THE SCORE CARD

The score card is a measure, in terms of 100 points, of the perfect roduct. Each point in the score card represents a valuable part of the roduct. Each of these valuable parts has been carefully proportioned) the product itself, and each part has been given a relative value. Of ourse, it is very unusual to find any agricultural product that will core 100 points. But the score card itself, which represents the perfect roduct, is used as a method of comparison between the product which s being scored and the imaginary one which is perfect.

The score card, then, is a picture of the best-developed product from he standpoint of *quality*. The score card is also a method for meas-ring the selling efficiency of agricultural products. Those products hich score the highest invariably will sell the best. The basis of 100

*This circular was simply compiled by the writer, who takes no credit for the prepara-ion of it except in collecting, arranging and standardizing the material it contains. The core cards were prepared by C. B. Williams and R. Y. Winters of the Agronomy Division, . D. Matthews of the Horticultural Division, Mrs. Jane S. McKimmon, Miss Laura M. Vingfield and Mrs. J. H. Henley of the Home Demonstration Division, and Dan T. Gray, . J. Reed, R. S. Curtis, B. F. Kaup, Earl Hostetler and A. G. Oliver of the Animal Indus-ry Division, to whom full credit should be given.

points has been worked out in such a manner that each group of poin represents some utility value.

It is as an educational tool that the score card system of judgi products is used. Not only is the score card applied to agricultur products, but to farms, factories, schools, and even men and wome The score card shows the strong points, and the explanation of t score card, that usually accompanies it, points out the weak points. T modern score card is the very best available method for determini how nearly perfect that thing is to which the score card is applied.

THE VALUE OF SCORE CARDS TO JUDGES

The best and most experienced fair judges use score cards in the work. Judges who have officiated for a long time do not, it is tru resort to the printed score card. But we may be sure that they have t outlines of these score cards in their minds. The greatest problem th confronts the judge is to know whether or not he is judging fairly an squarely. Without the use of the score card many judges might b inclined to allow themselves to be unconsciously prejudiced or biase By using the score card, however, the judges can score all products, i each class, in the same identical manner, giving to each part the pr portionate weight and value.

In many cases the exhibitors are more interested in knowing wh their products were scored in the way indicated, rather than in bein told how well they had done. In explaining cuts and scores, judges fin the score card to be a valuable help. When used this way, the scor card gives the judges an opportunity to teach exhibitors the lessons o *quality* and *perfection.*

THE VALUE OF SCORE CARDS TO EXHIBITORS

Because the score card is simply a standardized method for judgin a product, and is helpful to judges in making their work uniform an fair, it becomes very helpful to exhibitors in directing their attentio to the factors in any product which make that product the best an prize-winning entry. Many of the Farm and Home Demonstratio Agents use the score cards contained in this circular in teaching thei patrons how to prepare exhibits for the fair. Unless the exhibitor ha a vision of what constitutes the *perfect product,* he may bring somethin to the fair which will in no way be compatible with what the score car indicates.

Exhibitors can use the score cards in practicing and preparing fo the fair. If, for example, the score card for apples on plates gives 2 points for "uniformity," then it would be bad practice not to spen some time in selecting apples which were as nearly uniform in ever respect as possible. If, for example, the score card on butter gives 4

nts for the right kind of flavor, study and practice would soon demonate to the exhibitor that it is not wise to show or sell butter which is dy, rancid, or bitter.

After the product is scored, the exhibitor can easily tell by referring the score card what his weak as well as strong points are. This is monstration teaching of the very best kind, showing definitely where product may be improved. Thus, in the hands of the exhibitor, the re card becomes a method of self-instruction for *improving* and *perting* various products.

THE VALUE OF SCORE CARDS TO THE PUBLIC

The great masses of people who attend agricultural fairs are very ch interested in wishing to know why certain products are given st and second and third place. At some fairs the score cards are sted in conspicuous places, each representing its product, so that the neral public may have an opportunity for understanding how the ring and placing are done. This has been innovated with success at few fairs, and it is to be hoped will be tried out by a great many re fairs.

HOW TO USE THE SCORE CARD

1. Follow the score card strictly and according to its outline.
2. Apply the larger portions of the score card first, to all the products thin the division, and then eliminate the inferior products.
3. Weigh carefully in your mind the relative value of each point.
4. As the competition narrows, apply the finer parts of the score rd to all the products left within the division, and then eliminate rther.
5. Select your winners, but before posting the same publicly, apply e score card again, in full, to catch any possible mistakes.
6. After making a decision stand by it, and use the score card to ck up your opinion.

SCORE CARDS FOR FARM AND FIELD CROPS

(Prepared by Division of Agronomy)

Corn

Prolificacy	30 points
Trueness of ears to variety type	20 "
Market condition	20 "
Character and uniformity of ears	15 "
Character and uniformity of kernels	15 "
Total	100 "

Explanation of Score Card

Prolificacy should be interpreted as the total amount of shelled corn p stalk.

Trueness of ears to variety type should include size of ears, color of gra and cob, and shape of ears.

Market condition should apply to the maturity of the ears, their sappine chaffiness, adherence of chaff to tip cap, adherence of tip cap to cob, plun ness of tips of kernels, soundness and luster of kernels.

In judging the character and uniformity of the ears of the exhibit, co sideration should be given to length and diameter of ears, shape and filli

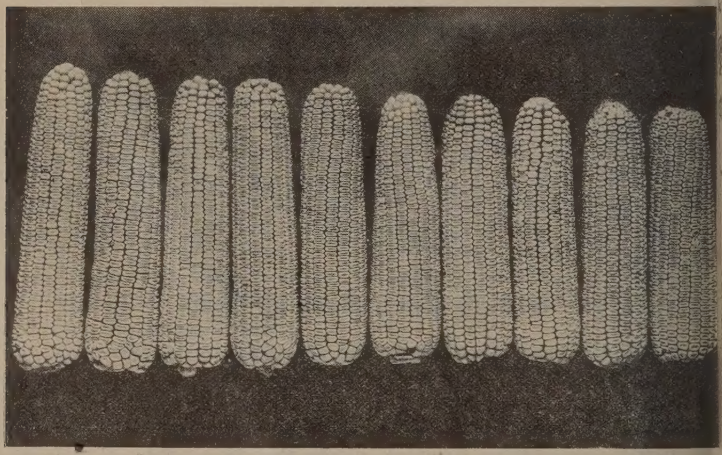

Fig. 1—This is prize-winning corn. It means the best in growing, harvesting and selecting.

out at butts and tips, straightness and arrangements of grain rows, puri and color of kernels, and space between grain rows.

Character and uniformity of kernels should apply to size and shape kernels, size and condition of germs, filling out of space on the cob, col and purity of kernel, uniformity of kernels throughout length of ears, a depth and width of kernels.

Prizes should be offered for the most prolific and best exhibits rather th for the greatest amount of corn grown on any one acre. Such exhibits shou consist of ten ears accompanied by one stalk with ears attached. In p paring for the exhibit, cut the stalk off about one foot above the top ear a at an equal distance below the bottom ear.

Cotton (whole plant)

1. Number of bolls	20	poin
2. Vegetable growth	20	"
3. Earliness	20	"
4. Size of bolls	15	"
5. Freedom from disease	15	"
6. Length of staple	20	"
Total	100	"

Cowpeas (also for Soybeans)

. Trueness to variety	30 points
. Soundness	30 "
. Color	15 "
. Freedom from insect injury	15 "
. Plumpness	10 "
Total	100 "

FIG. 2—Large vegetative growth in cotton is undesirable. There should be, however, a large number of bolls.

Hay

1. Maturity	25 points
2. Condition	25 "
3. Color	20 "
4. Aroma	20 "
5. Texture	10 "
Total	100 "

Explanation of Score Card

Maturity.—Cut at proper stage of maturity.

Condition.—In good merchantable order, free from dust, mold, excessiv moisture, or damage.

Color.—Bright or natural color, free from sunburn or moisture stains.

Aroma.—Characteristic of the hay named, sweet and free from mustines

Texture.—Not too coarse.

Hay entered for these premiums should be neatly baled, cut at the prope stage to make good hay, free from mold or mustiness, and containing no more than 10 per cent of other grasses or hay than the variety under whic it is entered, except in "Mixed Grasses." Failure to observe these rule should debar the entry from a premium. For the State, District, and Count fairs, hay should be shown in bale form, to be not less than 50 pounds i weight. For the Community Fairs the samples of hay shown may be les than 50 pounds in weight, but they should be baled.

Oats

1. Filling of hull	40	points
2. Freedom from foreign matter	15	"
3. Soundness	25	"
4. Uniformity	10	"
5. Color	10	"
Total	100	"

Explanation of Score Card

Estimate proportion of hull by hulling a few representative kernels. bushel of oats should weigh 32 pounds. There should be as little straw chaff, weed seeds, and trash as possible. The sample should be clean, all o one grade, unbleached and free from dampness, mustiness and sprouting The kernels should be of similar size and shape. All kernels should have fresh bright color.

Peanuts

1. Uniformity of exhibit	30	points
2. Maturity (per cent of filled pods)	30	"
3. Color of hulls	20	"
4. Trueness to variety	20	"
Total	100	"

Rye

1. Trueness to variety	30	points
2. Plumpness	20	"
3. Soundness	15	"
4. Color	10	"
5. Uniformity	10	"
6. Freedom from insect injury	15	"
Total	100	"

Soybeans

(See score card for Cowpeas)

Velvet Beans

Trueness to variety	25 points
Maturity	40 "
Color	10 "
Soundness	25 "
Total	100 "

Wheat

Plumpness of kernel	30 points
Soundness	30 "
Freedom from foreign matter	20 "
Uniformity	10 "
Color	10 "
Total	100 "

EXPLANATION OF SCORE CARD

The kernels should be plump and the weight should be at least 60 pounds per bushel.

The grain should be sound, dry, fresh looking, and free from broken, shrunken, smutty, musty grains.

The sample should be free from weed seeds, straw, chaff, or other foreign matter of any kind.

The size and shape of the kernels should be uniform.

The color should be uniform, clear, bright, and fresh.

SCORE CARDS FOR HORTICULTURAL PRODUCTS

(Prepared by Division of Horticulture)

Apples (in barrels)

Fruit		65 points
Size	10	
Color	15	
Uniformity	15	
Freedom from blemishes	15	
Quality	10	
Package		7 "
Considering staves, hoops, heads, nailing, marking.		
Packing		28 "
Facing	8	
Tailing	6	
Pressing	6	
Racking	8	
Total		100 "

Apples (in boxes)

Fruit		65 points
Size	10	
Color	15	

Uniformity	15	
Freedom from blemishes	15	
Quality	10	
2. Package		5 "
Considering material, marking, solidity.		
3. Packing		30 "
Bulge	10	
Alignment	2	
Height of ends	6	

FIG. 3—Fruit that wins first prize at the fair sells best at the market.

Compactness	8	
Attractiveness and style of pack	4	
Total	100	

Apples (on plates)

1. Size	15 points
2. Form	15 "
3. Color	20 "
4. Uniformity	20 "
5. Freedom from blemishes	20 "
6. Quality	10 "
Total	100 "

EXPLANATION OF SCORE CARD

These score cards should be used in judging barrels, boxes, and plates. In composite displays, where the whole display is made up of barrels, boxes, and plates, each section should be given a value of 33⅓ per cent.

Quality Rating.—The quality of the different varieties should be judged according to the following rating:

1. Albemarle, Delicious, Grimes, and Spy	100 points
2. Bonum and Stayman	90 "
3. Buckingham, Gilliflower, Kinnard, Mammoth Black Twig, Virginia Beauty, and Winesap	80 "
4. Arkansas Black, Camack, Ralls, Royal Limbertwig, and York Imperial	70 "

Fallawater, Lawver, Missouri, and Rome Beauty	60 "
Ben Davis, Gano, Hoover, Nickajack, Red Limbertwig, and Shockley	50 "

Directions for Exhibiting

Commercial barrel apples should be fairly uniform in size, of high color, and free from bruises and insect and fungous blemishes. Special attention should be given to brands and labels. The dimensions of a standard barrel

Fig. 4—Do you grow good potatoes? Score yours by the accompanying score card.

are these: 100-quart capacity, 17½-inch head, 28½-inch stave, and 64-inch circumference.

Commercial box apples should be graded to uniform size, should be of high color and free from bruises and insect and fungous blemishes. They should be properly packed in standard bushel boxes of 10½ by 11½ by 18 inches, inside measurement. The boxes should be of soft, light wood, smooth sawed inside and dressed outside. The ends should be three-quarters of an inch thick, the sides three-eighths of an inch thick, and the top and bottom one-quarter of an inch thick. The attractiveness of the label should be taken into consideration. Special boxes may have these dimensions: 10 by 11 by 20 inches, inside measurement.

A perfect plate of fruit should contain *only* five specimens. The stems should be attached. The fruit should be characteristic of the variety, of high color, of uniform marketable size, free from cuts or bruises and all insect and fungous blemishes. If additional specimens are sent in, the best plate should be selected and placed on exhibit.

Each plate of fruit should be plainly marked and correctly named. The variety tag should be attached to each plate, so that the entry can be identified by the judges without difficulty. Premiums offered for general collections of fruit should not be awarded to a mere mass of apples or other fruit, but should be given for real collections, arranged on plates and each plate correctly labeled. No fruit should be included in a collection unless it is a fair specimen of the variety. No trashy fruit of any kind should be included merely to make up a collection. Premiums may be withheld in all cases where there is no competition and where the entry is of inferior quality.

Irish Potatoes

Uniformity	40 points
Smoothness	20 "
Trueness to type	10 "

4. Freedom from blemishes	10
5. Shallowness of eyes	10
6. Size (marketable size)	10
Total	100

EXPLANATION OF SCORE CARD

Uniformity.—The specimens should be as uniform as possible in form, size, color, and condition.

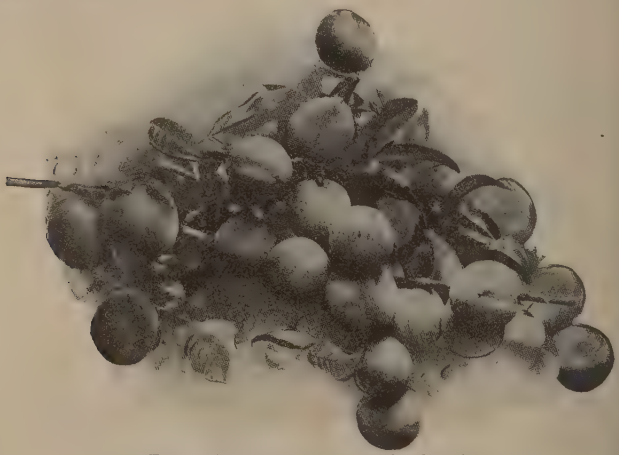

FIG. 5—Color, uniformity and freedom from blemishes are important factors to be considered in showing peaches.

Smoothness.—The specimens should be smooth and free from all blemishes caused by disease, insects, frost, etc.

Trueness to Type.—As nearly true to variety or class as possible.

Size.—Marketable and commercial. Medium size—not too large or too small. Overgrown specimens undesirable.

Peaches

1. Form	10 points
2. Size	15
3. Color	20
4. Uniformity	20
5. Quality	15
6. Freedom from blemishes	20
Total	100

Pears

1. Size	15 points
2. Form	15
3. Color	20

. Uniformity	20	"
. Freedom from blemishes	20	"
. Quality	10	"
Total	100	"

Sweet Potatoes

. Uniformity	40	points
. Smoothness	20	"
. Trueness to type	20	"
Freedom from blemishes	10	"
. Size (marketable size)	10	"
Total	100	"

EXPLANATION OF SCORE CARD

(See score card for Irish Potatoes)

Vegetables

. Uniformity	40	points
. Smoothness	10	"
. Trueness to type	20	"
. Freedom from blemishes	20	"
. Size (marketable)	10	"
Total	100	"

EXPLANATION OF SCORE CARD

(See score card for Irish Potatoes)

SCORE CARDS FOR HOME ECONOMICS PRODUCTS

(Prepared by Division of Home Demonstration Work)

Bread

. General appearance		20	points
Shape	5		
Size	5		
Crust	10		
2. Flavor		35	"
Taste and odor	35		
3. Crumb		30	"
Texture and grain	15		
Moisture	10		
Color	5		
4. Lightness		15	"
Total		100	"

EXPLANATION OF SCORE CARD

Shape.—Oblong, uniform height.

Size.—About 9 x 4 x 4.

Crust.—Uniform golden brown, crisp, and smooth.

Taste and Odor.—Sweet and nutty, no suggestion of sourness or taste of yeast.

Texture and Grain.—Tender but not crumbling, fine grain of equal size throughout.

Moisture.—Slightly moist, yet springy and elastic when pressed lightly with the finger.

Color.—Creamy white, not snowy white.

Lightness.—Well raised, equally light throughout, absence of heavy specks or streaks, not heavy for size.

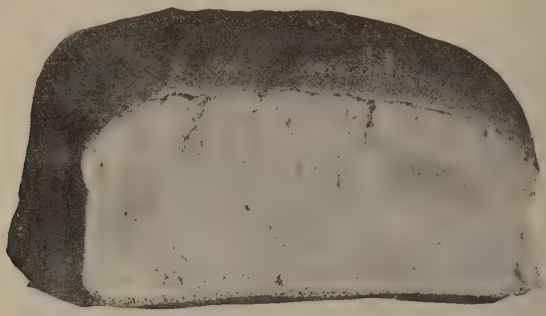

FIG. 6—Who makes the best bread in your community? Note the important points in the score card for bread.

Butter Cake (Loaf or Layer)

1. General appearance		20 points
Shape	5	
Size	5	
Crust	10	
2. Flavor		40 "
3. Crumb		40 "
Texture and grain	10	
Lightness	15	
Moisture	10	
Color	5	
Total		100 "

EXPLANATION OF SCORE CARD

Shape.—Level or rounded up slightly, not sunken in the center. Round or oblong, not too thick to cut to advantage for serving.

Size.—Medium size most acceptable.

Crust.—Rough and slightly sugary, light brown, of medium thickness.

Flavor.—Agreeable. Flavoring used should not be too pronounced.

Texture and Grain.—Loose but tender and velvety, break easily, show signs of doughiness.

Lightness.—Very light. Equally light throughout.

Moisture.—Slightly moist, elastic when pressed slightly with finger.

Color.—Uniformity of color.

Canned Fruits and Vegetables

1. Appearance		25 points
Color	15	
Clearness	10	

Texture		10 "
Flavor		20 "
Uniformity		15 "
Ripeness	10	
Appropriate size	5	
Pack arrangement		15 "
Container		15 "
Appropriate package	5	
Neatness	5	
Label	5	
Total		100 "

Explanation of Score Card

Color.—That of natural fruit or vegetable, as nearly as possible.
Clearness.—Syrup or liquid, free from seeds, etc.

Fig. 7—The art of canning requires knowledge and skill, study and practice.

Texture.—Tender, yet not overcooked. Only young and tender vegetables ıould be canned.
Flavor.—The natural flavor should be preserved as much as possible. In ınned fruits too much sugar should not be used.
Ripeness.—Uniformly well-ripened products, no defective or overripe fruits · vegetables.
Appropriate Size.—Graded and sorted fruits and vegetables. Uniformity f shape and size.
Pack.—Arrangement with reference to symmetry and best use of space ithin the jar. As large a proportion of solids to liquid as possible. Attrac- veness of pack, garnish, etc., should be considered.
Container.—Containers should be uniform and of shape and size practicable) average home. Labels should be suitable, uniform, and neat.
Preference should be given to articles exhibited in clear glass containers.
Unless article is of good quality, no premium should be awarded.

Cookies

1. General appearance		15 points
Size	5	
Shape	5	
Uniformity	5	
2. Flavor		45 "
3. Texture		30 "
Hard, soft	10	

Fig. 8—An unusually attractive display of canned fruits.

Tendency to crumble	10	
Absence of grittiness	10	
4. Baking and crust		10 "
Total		100 "

Dried Fruits and Vegetables

1. Appearance		25 points
Color	15	
Shape	10	
2. Texture		10 "
3. Flavor		20 "
4. Uniformity		15 "
5. Neatness of display		15 "
6. Container		15 "
Appropriateness	5	
Label	5	
Neatness	5	
Total		100 "

Fruit Cake

General appearance		20 points
Shape	5	
Size	5	
Crust	10	
Flavor		40 "
Crumb		40 "
Texture	10	
Proportion of fruits to nuts	10	

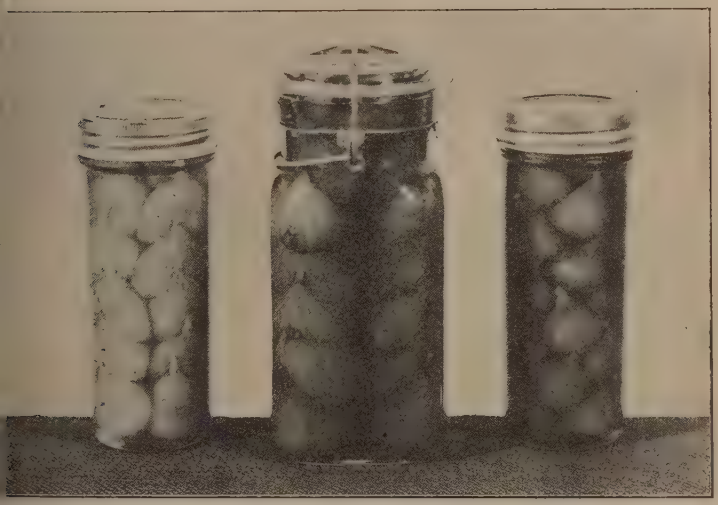

FIG. 9—The fruit in preserves should be as nearly as possible original in shape and color.

Size of pieces of fruits and nuts	10	
Moisture	10	
Total		100 "

EXPLANATION OF SCORE CARD

Shape.—Level, round or oblong.
Size.—Medium size most acceptable, not too thick to cut to advantage for rving.
Crust.—Rough and not very thick; uniform color.
Flavor.—Agreeable to taste, not overly spiced.
Texture.—Tender, break easily, no signs of doughiness.
Proportion of Fruits to Nuts.—Fruit cake necessarily cannot be light. On e other hand, should not be practically all fruits and nuts.
Size of Pieces.—Size of small pea. Should not be ground too fine.
Moisture.—More moist than other types of cakes.
Fruit cakes should not be iced.

Garments

1. Workmanship		50 points
Stitches	20	
Seams and hems	10	
Fastenings	10	
Bindings and facings	10	
2. Style		10 "
Suitability to purpose	5	
Suitability to material	5	
3. Materials		30 "
Suitability to purpose	10	
Combination of fabrics	10	
Color	10	
4. General appearance		10 "
Cleanliness of work	5	
Pressing	5	
Total		100 "

Explanation of Score Card

Stitches.—Uniformity in size of stitch. Length of stitch.

Seams and Hems.—Even width, type of seam suitable to garment. Eve. width hem, stitch on edge.

Fastenings.—Neatness of fastenings.

Bindings, etc.—Neatness of finish.

Style.—Garment made suitable for purpose intended.

Materials.—Suitable selection of materials for garment.

Home-made Butter

1. Flavor	45 points
2. Texture	25 "
3. Color	15 "
4. Salt	10 "
5. Finish (package)	5 "
Total	100 "

Explanation of Score Card

Flavor.—Mild, distinct, sweet, clean, free from rancidity.

Texture.—Distinct grain or granules, appearance like broken cast iro when mass is broken.

Color.—Clear, bright, golden yellow.

Salt.—Completely dissolved, uniform throughout whole mass, not too salt or lacking salt.

Finish (package).—Neat, clean, attractive appearance.

Home Conveniences

1. General use	20 points
2. Suitability to purpose	35 "
3. Practicability	35 "
4. Appearance	10 "
Total	100 "

Icing

Appearance	5 points
Texture	5 "

Explanation of Score Card

Appearance.—Smooth and glossy.
Texture.—Spongy, not brittle so as to crumb on cutting or so soft as to be icky.

Jams and Fruit Butters

Smoothness	25 points
Flavor	35 "
Consistency and texture	30 "
Color	10 "
Total	100 "

Explanation of Score Card

Jams are made from whole fruits, usually the small ones, so prepared as give a smooth mixture. Butters are made from fruits which contain a rge proportion of fleshy material, and the seeds and skins are discarded. his mixture is smoother than jam.

Jelly

General appearance		30 points
Color	10	
Clearness	10	
Crystals (lack of)	10	
Taste		25 "
Consistency		35 "
Container		10 "
Total		100 "

Explanation of Score Card

Color.—Pronounced.
Clearness.—Transparent and sparkling.
Crystals (lack of).—No signs of crystallization.
Taste.—Natural fruit flavor.
Consistency.—Tender, cuts easily with spoon, breaks with distinct cleavage, igles retain shape, should not be syrupy, sticky, or tough.
Container.—Glasses uniform, shape and size practical to average home, tops ean and fit tightly, properly labeled.

Marmalade

Evenness of distribution of material	15 points
Flavor	35 "
Consistency and texture	25 "
Clearness	15 "
Color	10 "
Total	100 "

Explanation of Score Card

The fruit pulp in marmalade does not form a smooth consistency. Th fruit is cooked until it is somewhat clear, and the partly congealed syrup o juice may be clear.

Pastry and Pies

1. General appearance		15 point
Color—degree and evenness of brown	5	
Thickness	10	
2. Flavor		35 "
3. Texture		50 "
Total		100 "

Filling

1. General appearance		15 point
Finish	5	
Thickness of filling	10	
2. Flavor		50 "
3. Consistency		35 "
Total		100 "

Explanation of Score Card

To be of satisfactory texture, pastry should be flaky, this depending upo whether it is plain or flaky pastry. It should be free from toughness an well baked.

Preserves

1. Fruit		55 point
Shape	10	
Clearness and color	10	
Flavor	15	
Texture	10	
Pack	10	
2. Syrup		45 "
Clearness	10	
Flavor	15	
Consistency	10	
Proportion of juice	10	
Total		100 "

Explanation of Score Card

Shape.—Fruit should be as nearly as possible original shape in appearanc
Clearness and Color.—Clear and in some fruit transparent, not too dark
Flavor.—Fruit flavors should not be destroyed by use of too much sugar.
Texture.—Tender, but firm and plump.
Pack.—Arrangement of fruit with reference to symmetry. Juice shoul be clear and not too dark.
Consistency.—Heavy, but not heavy enough to crystallize.
Proportion of Juice.—About one-third as much syrup as fruit.

Relishes

Choice and proportion of materials		20 points
Size and uniformity of pieces		15 "
Flavor		35 "
Texture of material		15 "
Color		10 "
Container		5 "
Total		100 "

Explanation of Score Card

Includes all finely ground or chopped pickles. Pieces should be small but uniform in size, not pulped.

Rolls

General appearance		30 points
Shape	10	
Size	10	
Crust	10	
Flavor		25 "
Crumb		25 "
Texture	10	
Moisture	10	
Color	5	
Lightness		20 "
Total		100 "

Explanation of Score Card

In rolls the crumb does not have the consideration it does in bread. Since rolls are served uncut, more importance is given to appearance in this score than in the bread score card. For explanation of terms, flavor, texture, lightness, etc., see score card for bread.

School Lunch

General outward appearance	10 points
Neatness of package.	
Packing	20 "
Neatness, separate wrapping, and arrangement.	
Selection of food	35 "
Suitability, food value.	
Quality and preparation of food	35 "
Total	100 "

Sponge Cake (Angel Cake and Yellow Sponge Cake)

General appearance		20 points
Shape	5	
Size	5	
Crust	5	

2. Flavor		30 "
3. Crumb		50 "
Texture and grain	15	
Lightness	20	
Moisture	10	
Color	5	
Total		100 "

EXPLANATION OF SCORE CARD

Shape.—Level or rounded up slightly, not sunken in the center. Round or oblong, not too thick to cut to advantage for serving.

Size.—Medium size most acceptable.

Crust.—Rough and slightly sugary, light brown, of medium thickness.

Flavor.—Agreeable. Flavoring used should not be too pronounced.

Texture and Grain.—Loose but tender and velvety, breaks easily, shows no sign of doughiness.

Lightness.—Very light. Equally light throughout.

Moisture.—Slightly moist, elastic when pressed slightly with finger.

Color.—Uniform of color.

Vegetable and Fruit Pickles

1. Size and shape	10 points
2. Flavor	30 "
3. Texture	30 "
4. Color	15 "
5. Proportion of pickle to liquid	10 "
6. Container	5 "
Total	100 "

EXPLANATION OF SCORE CARD

Size and Shape.—Uniform size and shape.

Flavor.—Natural flavor in fruit pickles. Juice or liquid source of flavor. Not overly spiced.

Texture.—Firm, not tough, not soft or flabby.

Color.—As near natural color as possible.

Proportion of Pickle to Liquid.—Amount large.

Container.—Appropriate for pickles.

SCORE CARDS FOR LIVE STOCK AND LIVE-STOCK PRODUCTS

(Prepared by Division of Animal Industry)

Beef Cattle (Breed types)

NOTE.—The most prominent breeds of beef cattle in the State are the following: Aberdeen Angus, Hereford, Polled Durham, Red Polled and Shorthorn. Each breed has certain characteristics by which it is identified. In judging these various breeds these characteristics should be kept in mind. A complete, detailed score card for each breed may be obtained by writing to each breed association. Lack of space in this publication does not permit including separate score cards for the various breeds.

Beef Cattle (Fat—General type)

General appearance		40 points
Weight, estimated.....lbs., actual.....lbs., according to age	10	
Form, straight top and underline; deep, broad, low-set, stylish, smooth, compact, symmetrical	10	
Quality, fine, soft hair; loose, pliable skin of medium thickness; dense, clean, medium-sized bone	8	
Condition, deep, even covering of firm, mellow flesh; free from patches, ties, lumps, and rolls; full cod and flank, indicating finish	12	
Head and neck		7 "
Muzzle, broad; mouth large; nostrils large and open	1	
Eyes, large, clear, placid	1	
Face, short; jaw strong	1	
Forehead, broad, full	1	
Ears, medium size; fine texture	1	
Neck, short, thick, blending smoothly with shoulder; throat clean, with light dewlap	2	
Forequarters		9 "
Shoulder vein, full	1	
Shoulders, smoothly covered, compact, snug, neat	4	
Brisket, trim, neat; breast full	2	
Legs, wide apart, straight, short; arm full; shank fine	2	
Body		30 "
Chest, full, deep, wide; girth large; crops full	4	
Ribs, long, arched, thickly and smoothly fleshed	8	
Back, broad, straight, thickly and smoothly fleshed	8	
Loin, thick, broad	8	
Flank, full, even with underline	2	
Hindquarters		14 "
Hips, smooth	1	
Rump, long, wide, level; tail-head smooth; pinbones wide apart, not prominent	3	
Thighs, deep, full	4	
Twist, deep, plump	4	
Legs, wide apart, straight, short; shanks fine, smooth	2	
Total		100 "

Explanation of Score Card

General Appearance.—The desired form of the beef animal is that of a ıarallelogram, this type of animal furnishing the largest amount of edible ıeat. The body should be long, wide, deep, and low set. The back should ə broad, thus designating the shape and turn of the ribs, which should be ell arched and extend low, to give depth of body. The coupling should be ıort, the loin broad and deep, and the flank low. There should be a close, ɔmpact condition, which is evidenced by a smooth, even finish characteristic f an animal best suited to market demands.

Quality.—Quality is a term used to signify the fineness or texture which an ıimal possesses. For example, the head should be clean-cut, clearly defined, ıe ears medium size, and there should be an absence of excess skin around ıe throat, dewlap, and brisket. The shoulders should be smooth and compact.

The bone should be fine in texture, although this should not be gained at the expense of constitution, weight, or capacity. The skin should be pliable, the hair fine, silky and oily; these all indicating the presence of quality.

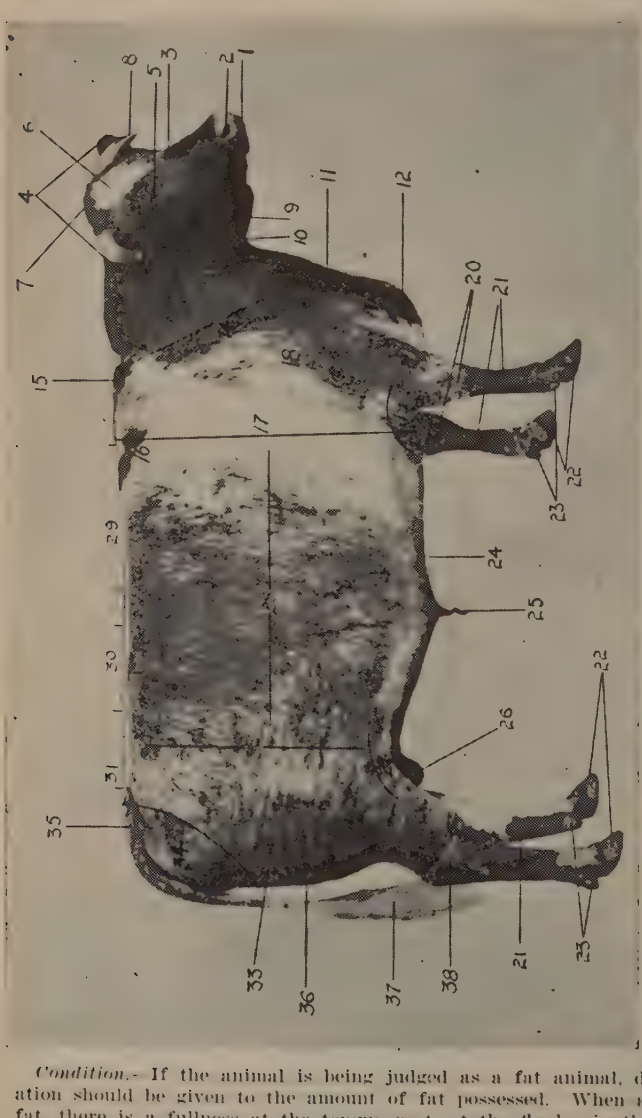

FIG. 10—LOCATION OF PARTS OF BEEF CATTLE

1. Mouth
2. Nostrils
3. Face
4. Bars
5. Eyes
6. Forehead
7. Poll
8. Horns
9. Jaws
10. Throat
11. Dewlap
12. Brisket
13. Neck
14. Shoulder junction
15. Top of shoulder
16. Crops
17. Heart girth
18. Shoulders
19. Fore flank
20. Knees
21. Shanks
22. Feet
23. Dew claws
24. Belly or underline
25. Sheath
26. Scrotum or cod
27. Rear flanks
28. Sides
29. Back
30. Loin
31. Rump
32. Tailhead
33. Thighs
34. Rump
35. Tailhead
36. Twist
37. Tail
38. Hocks

Condition.- If the animal is being judged as a fat animal, due consideration should be given to the amount of fat possessed. When an animal is fat, there is a fullness at the tongue root, at the flanks, in the twist, and there is a general fullness and smoothness throughout the animal, this being

ıe to the addition of fat between the muscle tissues and on the outside of e animal.

Breeding Capacity.—If the animal is being judged from the standpoint of breeder, constitution and breeding capacity should be considered. Constitution is evidenced in a large muzzle, large nostrils, large, bright, clear eyes, ıd a broad and deep chest. Breeding capacity is evidenced in a large, pacious body, the animal showing thrift and vigor in combination with this

Fig. 11—A class of Herefords. Judging good animals requires the discriminate use of the score card.

ıportant requisite. When judged from this viewpoint, the chief aim of the dge should be to decide on the ability of the animal to reproduce strong dividuals for a considerable period of years.

Butter

Flavor	45 points.
Texture	25 "
Color	15 "
Salt	10 "
Package	5 "
Total	100 "

Explanation of Score Card

Flavor.—Good butter should have a delicate flavor and aroma. There should no indication of curdy, rancid, bitter, unclean, weedy, or oily flavors.

Texture.—The texture should not be greasy, crumbly, weak, leaky, salvy, tallowy.

Color.—The color should not be too high or too low. It should not be mot-ed, wavy or dull. There should be no white specks or curd.

Salt.—The salt should be evenly distributed. Gritty butter is caused by ıproper churning and washing, poor grade of salt and bad distribution salt.

Package.—The package should be neat and clean, brick-shape and wrapped ıatly in clean parchment paper.

Cheese (American)

1. Flavor	45 points
2. Texture	15 "
3. Color	15 "
4. Body	15 "
5. Appearance	10 "
Total	100 "

Cheese (Cottage)

1. Flavor	50 "
2. Texture	30 "
3. Package and appearance	15 "
4. Salt	5 "
Total	100 "

Dairy Cattle (Breed types)

NOTE.—The most prominent breeds of dairy cattle in the State are the following: Ayrshire, Guernsey, Holstein, and Jersey. Each breed has certain characteristics by which it is identified. In judging these various breeds these characteristics should be kept in mind. A complete, detailed score card for each breed may be obtained by writing to each breed association. Lack of space in this publication does not permit including separate score cards for the various breeds.

Dairy Cattle (General—Dairy type)

1. General form		9 points
Wedge-shaped, when viewed from side, top and front	6	
Size for the breed—Jersey, 800 lbs.; Guernsey, 1,050 lbs.; Ayrshire, 1,000 lbs.; Holstein, 1,200 lbs.	3	
2. Quality		7 "
Hide, thin, mellow, pliable and loose	2	
Hair, fine, soft	1	
Secretions, abundant, yellowish	1	
Flesh, muscular, free from bunchiness	1	
Veins, large and prominent	1	
Bone, fine and clean	1	
3. Head		6 "
Forehead, broad between the eyes and dished according to breed	1.0	
Face, medium in length, clean-cut in outline, dished below eyes	0.5	
Nostrils, large	1.0	
Muzzle, broad, but not coarse	1.0	
Jaws, wide at base, strong	0.5	
Ears, medium sized, thin, hair fine, blood vessels showing secretions abundant	0.5	
Eyes, full, prominent, clear and bright	1.0	
Horns, small at base, incurving, attached close together at poll	0.5	

Neck		2 "
Moderately thin, of good length, nearly free from loose skin, neatly joined, throat clean	2	
Forequarters		11 "
Shoulders, withers, sharp, shoulder blades lean	2	
Chest, broad and deep; well sprung fore ribs; large heart girth; moderately full crops; brisket light	8	
Forelegs, straight, fine-boned, strong	1	
Body capacity		18 "
Back, straight, strong, vertebræ prominent	5	
Ribs, long, flat, well sprung, wide apart	3	
Abdomen (barrel), long, deep, broad, well held up; loin broad, strong and level; flanks low	10	
Hindquarters		12 "
Hips, wide apart, prominent	3	
Rump, long, wide, level	3	
Pinbones, widely spaced, on level with hips	3	
Thighs, incurving; escutcheon broad, extending well up on pinbone	1	
Tail, tapering, fine-boned, long and neatly set on; switch long	1	
Hind legs, squarely placed, not sickle-hocked; bone fine	1	
Mammary system		35 "
Udder, large; quarters even and not cut up between; extending well up behind and well forward in front; not fleshy; soft and pliable	20	
Teats, squarely placed, even in size, of convenient size for milking, free from lumps, not leaky or hard to milk	8	
Mammary veins and wells, veins long, branching, tortuous, entering body well forward; wells large	7	
Indicate the number of points deficient. Total and subtract from 100.		
Total		100 "

Explanation of Score Card

General Appearance.—The cow should show decidedly the three wedges. y indication of the thick, square beefy type is undesirable. A thick broad :k is desired from a meat-producing standpoint, but a dairy cow should ve the tendency to make milk rather than produce body fat. The general pearance will readily indicate whether the cow belongs to the beef or dairy pe. Undersize is quite a common fault and undersize is accompanied by v and uneconomical production.

Quality.—The hide should be thin, soft, pliable and loose. A thick, hard n indicates a low digestive ability. The digestive organs are a continua- n of the outer skin, and their ability is indicated by the quality of skin. arse bristly hair often accompanies a thick skin. The secretion of the n, the quantity and color indicate the health and condition of the animal. the secretions are plentiful it is concluded that the secretion of the digestive ;ans is plentiful, and also indicates the likelihood of the udder secreting lk readily.

The flesh or muscles should be free from unnecessary fat or patchy bunches flesh. The veins should show large and prominent over the various parts

of the body. Large veins indicate a well-developed circulatory system an their prominence is allowed by a light thin skin. A fine clean bone, free fro lumps or coarseness, is generally found on animals of good quality an breeding.

Head.—The heads of the various dairy breeds are radically different, ye all dairy breeds show a clean, lean, clear-cut head and face, free from coarse ness. The eyes should be bright, clear and show an active nervous temper ment. The nostrils should be large so an abundant supply of air may b obtained readily. The muzzle and jaws indicate the feeding and masticatin

FIG. 12—An ideal dairy type. Note the dairy conformation and compare with the points on the score card.

capacity, and need to be ample for the handling of large amounts of feed Horns according to the characteristics of the breed, should be hard, clear an not ill-shaped.

Neck.—The neck should not be short and thick and accompanied with coarse heavy brisket and dewlap. The thick, short neck is almost always accom panied with a short, thick, close-set build over the entire body, and such build rarely accompanies large milk production. The neck should be of mod erate length, neatly joined to head and shoulders.

Forequarters.—The top of the shoulders or withers should be lean, come t a point rather than spread wide apart, and be free from coarseness or extra flesh. The lungs and heart need plenty of room so the chest should be broa and deep. The breadth and depth of chest is often referred to as indicatin constitution.

Body Capacity.—Since quantities of feed must be consumed by the large producer it is necessary that the body capacity be sufficient and properly shaped to care for it. The back must be straight and strong, and wide a the loins. A swayback indicates weakness. The ribs must be well sprun to give capacity. They should be wide and not close set. The abdomen o

wel should show large capacity and not be pinched up close or high in ont of the udder.

Hindquarters.—The hips should be wide apart and the rump long, wide and vel. The cow must reproduce, therefore she must have plenty of room in e pelvic region as indicated by the width of the hips and the long wide mp. A sloping rump is undesirable often being associated with ill-shaped lders. The pinbones should be wide apart thus carrying out the idea of idth and ease of birth. The thighs should be rather light, thin and incurv- g. There should be plenty of room between them for udder development.

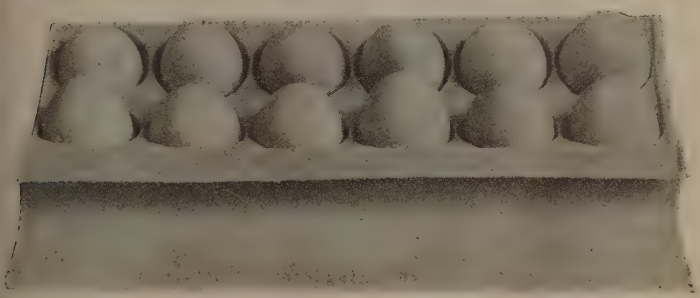

FIG. 13—The best of markets want the best of eggs. Size, uniformity and shell texture are important points.

lo weakness should show or should there be any lack of muscle that would ndicate lack of sufficient strength and ruggedness. The tail should taper eatly, be fine-boned and neatly joined, carrying out the general indication f fineness and quality.

Mammary System.—The most important part of the dairy cow's make-up is he udder. If the udder is slightly unbalanced or out of proper shape the ilk yield will not be greatly affected, but if it is lacking in size, and is hard eshed, then there is little likeliness of becoming a profitable milker. First ook for large size then the quarters should be evenly placed and sized. The ilked-out udder should be soft and pliable. The teats should be convenient ize for milking and placed on the same level, be free from lumps and not ard to milk. Veins should be prominent on the surface of the udder. Milk eins should be large, long and tortuous, which shows large quantities of blood o handle. The milk wells should be well forward and large.

Eggs

Size	30	points
Shape	8	"
Shell texture	20	"
Condition of shell	15	"
Uniformity of size	12	"
Uniformity of shape	5	"
Uniformity of color	10	"
Total	100	"

Explanation of Score Card

Size.—Langshan, Brahma, Minorca and Ancona eggs should weigh 24 to 28 ounces. All other eggs, 24 to 26 ounces. Two points cut for each ounce over or three under weight. (This is strictly a commercial distinction.)

Shape.—Two-thirds point allowed for each egg.

Shell Texture.—Free from wrinkles, weak spots, cracks and rough places.

Fig. 14—This is a prize-winning sow. She stands for the best in feeding, care and management.

One and two-thirds points per egg. One cracked egg will disqualify the entry.

Condition.—Free from dirt or stain, unwashed.

Uniformity of Size.—All eggs should be the same size.

Uniformity of Shape.—All eggs should be the same shape.

Uniformity of Color.—If white, eggs should all be pure white, and of the same shade. If brown, the color may be any shade but should be uniformly the same color.

Hams and Bacon

1. Size and form		20 points
Weight	5	
Trim	10	
Symmetry	5	
2. Cure and quality		80 "
Flavor	50	
Color	10	
Texture	10	
Proportion lean to fat	5	
Marbling	5	
Total		100 "

Hogs (Breed types)

OTE.—The most prominent breeds of hogs in the State are the following: kshire, Chester White, Duroc-Jersey, Hampshire and Poland China. Each ed has certain characteristics by which it is identified. In judging these ious breeds, these characteristics should be kept in mind. A complete illed score card for each breed may be obtained by writing to each breed ociation. Lack of space in this publication does not permit including arate score cards for the various breeds.

Hogs (Fat—General type)

General appearance		34 points
Weight: Score according to age, 175 lbs. for 6 mos.; 300 lbs. at 1 year	4	
Form, broad, deep, low, symmetrical, compact, standing well	10	
Quality, hair fine, skin smooth, no coarseness of bone	10	
Condition, deep, firm, even covering flesh, giving smooth finish	10	
Head and neck		7 "
Snout, neither coarse nor long	1	
Face, wide between eyes, cheeks full, without wrinkles	1	
Eyes, mild, good size, to be easily seen	1	
Ears, not coarse of medium size, neatly attached	1	
Jowl, smooth, broad, full to shoulders	1	
Neck, thick, short, broad on top	2	
Forequarters		12 "
Shoulders, broad, deep, full, smooth, compact on top	6	
Breast, wide, roomy	4	
Legs, straight, short, strong, wide apart, well set, pastern upright, standing well upon toes	2	
Body		32 "
Chest, deep, wide, large girth, flanks well filled	3	
Back, slightly arched, very broad, thickly and evenly fleshed	10	
Loin, wide as back, full and strong	10	
Sides, fairly deep, not too long, smooth and full ham to shoulder	6	
Flanks, full and low	3	
Hindquarters		15 "
Rump, same width as back, long, level, wide	3	
Hams, deep, wide, thick, not wrinkled, fleshed well to hock	10	
Legs, straight, short, strong, wide apart, well set, pasterns upright, strong, standing well on toes	2	
Total		100 "

Horses (Draft type)

General appearance		19 points
Height, estimated ..... hands, actual		
Weight, over 1,600 lbs.; estimated ..... lbs.; score according to age	6	
Form, broad, massive, evenly proportioned, symmetrical, blocky	4	

Quality, refined, bone clean, large, strong; tendons clean, defined, prominent; skin and hair fine; "feather," if present, silky	6	
Temperament, energetic; disposition, good	3	
2. Head and neck		8 "
Head, proportionate size, clean-cut, well carried; profile straight	1	
Forehead, broad, full	1	

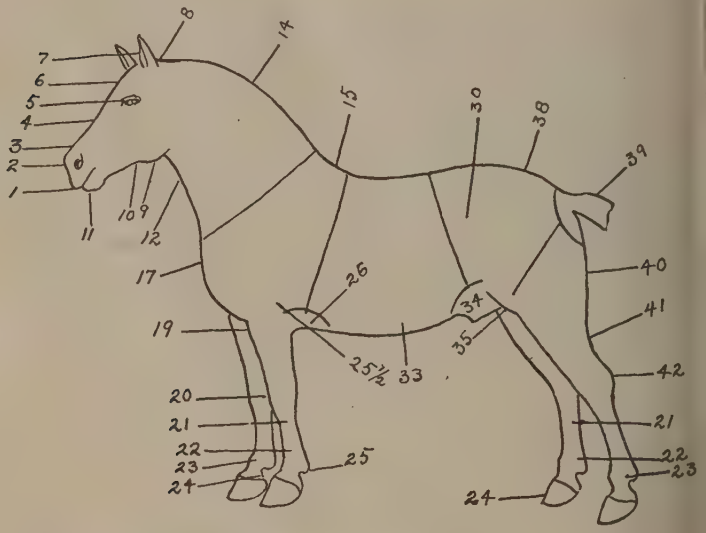

FIG. 15—The above draft type is placed here to merely locate the points of a good horse.

Eyes, bright, clear, full, same color	1	
Ears, medium size, well carried, alert	1	
Muzzle, neat; nostrils large, flexible; lips thin, even, firm	1	
Lower jaw, angles wide, space clean	1	
Neck, muscled, arched; throat-latch fine; windpipe large	2	
3. Forehead		22 "
Shoulder, moderately sloping, smooth, snug, extending well back	3	
Arm, short, strong-muscled, thrown back, well set	1	
Forearm, long, wide, clean, heavily muscled	2	
Knees, straight, wide, deep, strong, clean	2	
Canons, short, wide, clean; tendons, clean, defined, prominent	2	
Fetlocks, wide, straight, strong, clean	1	
Pasterns, moderately sloping, strong, clean	3	
Feet, large, even size, sound; horn dense, waxy; soles concave; bars strong, full; frogs large, elastic; heels wide, one-half length of toe, vertical to ground	8	

ody		9	"
Chest, deep, wide; breast, low; girth, large	2		
Ribs, deep, well sprung, closely ribbed to hip	2		
Back, broad, strong, muscular	2		
Loins, short, wide, thick-muscled	2		
Underline, low, flanks full	1		
indquarters		32	"
Hips, broad, smooth, level, well-muscled	2		
Croup, wide, heavily-muscled, not markedly drooping	2		
Thighs, deep, broad, strong, muscular	3		
Quarters, plump with muscle deep	2		
Stifles, large, strong, muscular, clean	2		
Gaskins (lower thighs), long, wide, clean, heavily-muscled	2		
Hocks, large, strong, wide, deep, clean, well set	8		
Canons, short, wide, clean; tendons clean, defined, prominent	2		
Fetlocks, wide, straight, strong, clean	1		
Pasterns, moderately sloping, strong, clean	2		
Feet, large, even size, sound; horn dense, waxy; soles concave; bars strong, full; frogs large, elastic; heels wide, one-half length of toe, vertical to ground	6		
ction		10	"
Walk, fast, elastic, regular, straight	6		
Trot, free, springy, balanced, straight	4		
Total		100	"

Mules

eneral appearance		16	points
Weight, score according to age and type.			
Height, 14 hands and up; estimated ..... hands; actual ..... hands	4		
Form, symmetrical, smooth	4		
Quality, bones clean; tendons defined; skin and hair fine	4		
Temperament, energetic; good disposition	4		
lead and neck		6	"
Head, well defined; medium size	1		
Muzzle, fine; nostrils large; lips thin and even	1		
Eyes, full, bright, clear	1		
Forehead, flat, broad, full	1		
Ears, large, well carried, tapering	1		
Neck, muscled, crested; throat-latch defined; windpipe large	1		
orehead		21	"
Shoulder, long, sloping, well-muscled	2		
Arm, short, muscled, thrown well forward and backward; forearm well muscled, long, wide	3		
Knees, wide, clean, straight, deep, well supported; canons short, wide; tendons well defined	4		
Fetlocks, wide, straight, strong; pasterns short, clean, straight; angle with ground, 45 degrees	4		
Feet, size medium, even; horn dense; sole concave; bars strong; frog prominent, elastic; heel wide, high	6		

Withers, smooth, well-muscled, continuous with neck and back	2	
4. Body		8 "
Chest, deep, low; girth large	1	
Ribs, long, sprung close	2	
Back, straight, short, well-muscled	2	
Loins, wide, short, thick	2	
Underline, long; flank low	1	
5. Hindquarters		29 "
Hips, smooth, wide, level; croup wide, muscular	4	
Tail, attached high, well carried	1	
Thighs, long, well-muscled, open-angled	2	
Quarter, heavily-muscled, deep	2	
Gaskins, wide-muscled	2	
Hocks, wide, well defined, strongly supported, straight; canons short, wide, tendons set well back	9	
Fetlocks, wide, straight; pasterns short, angle with ground, 55 degrees	5	
Feet, medium size, even; horn dense; frog prominent, elastic; bars strong; sole concave; heel high, wide	4	
6. Action		20 "
Walk, smooth, stride long, active; trot rapid, straight, regular	20	
Total		100 "

Poultry (American Class)

This class includes American breeds, such as Plymouth Rocks, Wyandot Javas, Dominiques, Rhode Island Reds, and Buckeyes.

	Shape	*Color*	*Total*
1. Symmetry	....	....	4 poi
2. Weight or size	....	....	4 "
3. Condition	....	....	4 "
4. Head—Beak	6	6	12 "
Eyes			
5. Comb	....	....	8 "
6. Wattles and ear-lobes	2	2	4 "
7. Neck	4	6	10 "
8. Wings	4	6	10 "
9. Back	5	5	10 "
10. Tail	5	5	10 "
11. Breast	5	5	10 "
12. Body and fluff	5	3	8 "
13. Legs and toes	3	3	6 "
Total			100 "

Poultry (Asiatic Class)

This class includes Asiatic breeds, such as Brahmas, Cochins, a Langshans.

	Shape	*Color*	*Total*
1. Symmetry	....	....	4 poi
2. Weight or size	....	....	4 "

. Condition	----	----	4 "
. Head—Beak	6	6	12 "
Eyes			
. Comb	----	----	8 "
. Wattles and ear-lobes	2	2	4 "
. Neck	4	6	10 "
. Wings	4	6	10 "
. Back	6	4	10 "
. Tail	5	5	10 "
. Breast	6	4	10 "
. Body and fluff	5	3	8 "
. Legs and toes	3	3	6 "
Total			100 "

Poultry (Mediterranean Class)

This class includes Mediterranean breeds, such as Leghorns, Minorcas, panish, Blue Andalusians, and Anconas.

	Shape	*Color*	*Total*
. Symmetry	----	----	4 points
. Weight	----	----	4 "
. Condition	----	----	4 "
. Comb	----	----	10 "
. Head	2	4	6 "
. Eyes	2	2	4 "
. Beak	2	2	4 "
. Wattles and ear-lobes	4	6	10 "
. Neck	3	5	8 "
. Wings	4	6	10 "
. Back	5	5	10 "
. Tail	5	4	9 "
. Breast	4	4	8 "
. Body and fluff	3	2	5 "
. Legs and toes	2	2	4 "
Total			100 "

Sheep (Breed types)

NOTE.—The most prominent breeds of sheep in the State are the following: hropshire, Southdown, Lincoln, Rambouillet, and Hampshire. Each breed as certain characteristics by which it is identified. In judging these various reeds, these characteristics should be kept in mind. A complete, detailed core card for each breed may be obtained by writing to each breed associa-on. Lack of space in this publication does not permit including separate core cards for each of the various breeds.

Sheep (Fat—Mutton type)

. General appearance		38 points
Weight, score according to age	8	
Form, long, level, deep, broad, low-set, stylish	10	
Quality, clean bone; silky hair; fine pink skin; light in offal, yielding high percentage of meat	10	
Condition, deep, even covering of firm flesh, especially		

in regions of valuable cuts. Points indicating ripeness are thick dock, back thickly covered with flesh, thick neck, full purse, full flank, plump breast	10	
2. Head and neck		7 "
Muzzle, fine; mouth large; lips thin; nostrils large and open	1	
Eyes, large, clear, placid	1	
Face, short; features clean-cut	1	

FIG. 16—Judging sheep requires a great deal of practice. Use the score card on your animals at home.

Forehead, broad, full	1	
Ears, fine, alert	1	
Neck, thick, short, free from folds	2	
3. Forequarters		7 "
Shoulders, covered with flesh, compact on top, snug	5	
Brisket, neat, proportionate; breast wide	1	
Legs, straight, short, wide apart, strong; forearm full; shank smooth, fine	1	
4. Body		20 "
Chest, wide, deep, full	4	
Ribs, well sprung, long, close	4	
Back, broad, straight, long, thickly fleshed	6	
Loin, thick, broad, long	6	
5. Hindquarters		16 "
Hips, far apart, level, smooth	2	
Rump, long, level, wide to tail-head	4	
Thighs, full, deep, wide	4	
Twist, plump, deep	5	
Legs, straight, short, strong; shank fine, smooth	1	
6. Wool		12 "
Quantity, long, dense, even	4	
Quality, fine, pure; crimp close, regular, even	4	
Condition, bright, sound, clean, soft, light	4	
Total		100 "

Explanation of Score Card

General Appearance.—The mutton type of sheep is analogous in form to the f steer or the fat hog. The one chief difference in judging the sheep from t of other meat-producing animals is in the wool, which will be considered er. The nearer the form of the mutton sheep approaches the established at-producing type, the more valuable it is to the butcher. The same racteristics should be considered, therefore, as in other animals. The form

Fig. 17—Photographing the prize-winners.

uld be square, compact, and the animal low-set. The body should be g, broad and deep. This should be the result of long, well-sprung ribs, sely spaced, thus giving width, depth, length and compactness of form. e head should be broad and full, the neck short and compact, blending oothly into the shoulder. The shoulders should be broad, smooth over the and full and compact over the sides. In the region of the heart the form uld be full and the chest deep. The back should be straight, carry out ll to the tail-head, and be parallel with the underline.

Quality.—Quality is usually in evidence about the head, which should be ar in outline and free from any indication of coarseness. A plain head, ge, drooping ears, a heavy muzzle, and a coarse, open fleece show objec- nable quality. The shoulders should be smooth, the joints clean in outline, l the bone hard and refined in appearance. A fleece of fine quality, with e hair on the face, ears, and legs, is also indicative of quality. In general, animal should show clean, trim features and outline of form, devoid of ste. The skin should present a bright, pink, healthy appearance.

Breeding Capacity.—In judging sheep for breeding purposes, there should every indication of capacity or roominess in the animal such as would ible them to nourish and give birth to strong, vigorous young. This is wn primarily by the amount of constitution possessed. The eyes should large, bright and clear, and the muzzle broad and the nostrils large. The st should be broad and deep. There should be a general indication of ift and vigor which would enable the animal to breed satisfactorily over eriod of years.

Condition.—Condition or the amount of fat possessed is one of the first ilifications noticed by the buyer of fat stock for market purposes. Sheep uld be highly fitted for the market, although that should never be over- ne, as a soft, blubbery carcass is inferior from the butcher's standpoint.

When in an overdone condition, there is an accumulation of soft fat, eithe in the fore flank, at the tail-head, on the ribs, or around the loin. A shee in prime condition for the butcher is smooth, firm, and uniform in fat cove ing. Judges usually test the condition by grasping the animal with one han over the region of the back, loin and ribs or at the dock. A full, firm, eve condition of these parts is indicative of proper finish.

Fleece Characteristics.—In judging the fleece, it is necessary to take int consideration the type of sheep. The fine wool breeds produce wool con paratively short and fine in quality. The crimp is close and the yolk exce sive. The medium wool or mutton breeds produce wool of average lengt and fineness. The long-wool breeds produce a long and rather open fleec which hangs in spirals or ringlets.

The quality of the fleece is determined by the fineness of the fiber, th closeness of the crimp and softness or pliability of it. A good fleece is soun indicating no weak spots in the wool; clean, that is, free from foreign matte dirt, straw, or chaff; and dense, indicating closeness of fiber. The crim should be close. The wool should possess a bright, lustrous appearance, an cover the sheep uniformly over the head, body and legs, according to the bree in question.

SCORE CARD FOR GENERAL EXHIBITS (County and Community)

1. Farm and Field Crops		20 point
2. Horticultural Products (fruits and vegetables)		10 "
3. Home Economics Products		20 "
Canned goods	5	
Fancy work	5	
Pantry supplies	5	
Home conveniences	5	
4. Live-stock Products		15 "
5. Home Industries		5 "
6. Variety (of products)		10 "
7. Artistic arrangement		10 "
8. Educational or Utility Value		10 "
Total		100 "

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Guernsey
Holstein
Jersey
Dairy Cattle (General—Dairy cattle)
Eggs
Hams and Bacon
Hogs (Breed types)
Berkshire
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Hampshire
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American Class
Asiatic Class
Mediterranean Class
Sheep (Breed types)
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Lincoln
Rambouillet
Shropshire
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